

Patent claims

1. Encapsulated flavouring preparations and/or perfume preparations by means of fluidized-bed spray agglomeration in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed. *and in that the granulation nuclei are produced internally in the fluidized bed.*
2. Process for producing encapsulated flavouring preparations and/or perfume preparations, produced by fluidized-bed spray agglomeration, in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei, *characterized in that* the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed. *and in that the granulation nuclei are produced internally in the fluidized bed.*
3. Process according to Claim 2, characterized in that the process is carried out continuously.
4. A <sup>S</sup>Process according to ~~one of~~ Claims 2 <sup>wherein</sup> or 3, characterized in that the granulation nuclei are produced in a fluidized bed.
5. A <sup>S</sup>Process according to ~~one of~~ Claims 2 <sup>wherein</sup> to 4, characterized in that the fluidized bed has a bed height of less than 10 cm.
6. A <sup>S</sup>Process according to ~~one of~~ Claims 2 <sup>wherein</sup> to 5, characterized in that granules of the desired particle size are separated by a sifter from the fluidized bed.
7. A <sup>S</sup>Process according to ~~one of~~ Claims 2 <sup>wherein</sup> to 6, characterized in that the granules, after their production, are provided with an external coat by spraying on a liquid coating material.

*Cancelled  
around 4*

8. A <sup>S</sup>Process according to one of Claims 2 to 7, characterized in that the flavourings and/or perfumes are used in the form of an emulsion produced by mixing the flavourings and/or perfumes with water and a polymeric carrier.
- 5 9. A <sup>S</sup>Process according to one of Claims 2 to 9, <sup>wherein</sup> characterized in that the polymeric carriers used are hydrolysed, <sup>or</sup> modified starches <sup>or</sup> and the hydrocolloids used are gum arabic, or mixtures thereof.
- 10 10. A <sup>S</sup>Process according to one of Claims 2 to 9, <sup>wherein</sup> characterized in that the flavouring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, antioxidants, edible acids, flavour-enhancing substances, vitamins, minerals and/or juice concentrates.
11. Use of encapsulated flavouring and/or in foods.
- 15 12. A <sup>S</sup>Process according to one of Claims 4 to 11, <sup>wherein</sup> characterized in that the flavouring emulsion and/or perfume emulsion also comprises additives and ingredients such as food dyes or cosmetics dyes, sweeteners, sugar substitutes, antioxidants, edible acids, flavour-enhancing substances,
- 20 vitamins, minerals and/or juice concentrates.

13. See Pre. Amendment

14. Added Amendment A

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